

## DETAILS OF INSPECTION VIOLATIONS

### Statement of Corrective Action

### Infinity – 06/22/03

NO.	LOCATION	REF.	POINTS	CRITICAL	
1	MAIN GALLEY	26	3	Yes	
ONE RACK OF PREVIOUSLY CLEANED GLASSES WERE SOILED WITH JUICE RESIDUE AND STORED AS CLEAN IN THE STARBOARD GLASSWASH.					
<b>CORRECTIVE ACTION: RETRAINED CREW ON PROPER CLEANING PROCEDURES.</b>					
2	MAIN GALLEY	38	0	No	Not Done
THE POTWASH MACHINE IN THE BAKERY HAS NEVER BEEN USED. THIS ITEM SHOULD BE REMOVED IF IT IS NOT USED.					
3	MAIN GALLEY	22	0	No	
DATA PLATES LISTING THE PRESSURE REQUIRED FOR THE SANITIZING RINSE AND CYCLE TIME WERE MISSING ON THE TWO LARGE POTWASHING MACHINES IN THE POTWASH AREA.					
<b>CORRECTIVE ACTION: CORRECTED, RELEVANT PLATE LISTINGS HAVE BEEN PLACED.</b>					
4	MAIN GALLEY	33	0	No	Not Done
PEELING SEALANT WAS NOTED ON THE BULKHEADS IN THE SOUP STATION AREA.					
5	MAIN GALLEY	20	0	No	
SLIGHT CORROSION WAS NOTED ON THE HOBART CHOPPER BLADE.					
<b>CORRECTIVE ACTION: BLADE WAS REMOVED, CLEANED AND REPLACED.</b>					
6	MAIN GALLEY	24	0	Yes	
THE SANITIZE BUCKET IN THE PASTRY AREA HAD A CHLORINE CONCENTRATION OF LESS THAN 50 PPM.					
<b>CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER PROCEDURES</b>					
7	SPECIALTY GALLEY	33	0	No	Not Done
PEELING SEALANT WAS NOTED ON THE BULKHEAD BEHIND THE CERAMIC STOVE.					
8	TRELLIS RESTAURANT	21	1	No	Not Done
THE FINISH ON THE WAITER STATIONS WAS CHIPPED. THIS WAS NOTED ON THE LAST INSPECTION.					
9	TRELLIS RESTAURANT	33	0	No	-
THE CARPET NEXT TO THE TILED AREA OF ONE OF THE WAIT STATIONS WAS LOOSE.					
<b>CORRECTIVE ACTION: CARPET HAD BEEN FIXED</b>					

10	<b>STAFF MESS</b>	29	0	Yes
THE HANDSINK WAS BLOCKED BY BUCKETS.				

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER PROCEDURES**

11	<b>STAFF MESS</b>	27	0	No
THE DISH DISPENSING AREA WAS SOILED WITH FOOD PARTICLES INSIDE THE CABINET.				

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER CLEANING PROCEDURES**

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
12	<b>FOOD SERVICE GENERAL</b>	26	3	Yes	

THE HOBART MIXER COLLARS ON ALL OF THE HOBART MIXERS LOCATED THROUGHOUT THE FOOD SERVICE AREAS WERE SEALED SO THEY COULD NOT BE REMOVED REGULARLY. IT WAS STATED BY THE ENGINEERING STAFF THAT THESE COLLARS ARE REMOVED EVERY TWO MONTHS FOR MAINTENANCE. THE COLLAR ON THE MIXER IN THE CREW GALLEY WAS REMOVED AND WAS HEAVILY SOILED. THESE COLLARS SHOULD NOT BE SEALED SO THAT THEY CAN BE REMOVED AND CLEANED ON A REGULAR

**CORRECTIVE ACTION: COLLARS HAVE BEEN REMOVED AND CLEANED. REINSTALLED WITH STAINLESS STEEL REMOVABLE BOLTS.**

13	<b>BUTCHER SHOP</b>	26	3	Yes
THE BLADE ON THE MEAT GRINDER WAS SLIGHTLY SOILED.				

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER CLEANING PROCEDURES**

14	<b>MICHAEL'S CLUB</b>	26	3	Yes
THE COFFEE CONTACT AREAS OF THE CAPPUCCINO MACHINE WERE SOILED WITH COFFEE RESIDUE. THE MILK DISPENSING ARMS WERE SOILED WITH MILK RESIDUE.				

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER CLEANING PROCEDURES**

15	<b>LIDO HOT GALLEY</b>	21	1	No
THERE WERE NO AMBIENT TEMPERATURE MEASURING DEVICES IN THE HALO HEAT UNITS.				

**CORRECTIVE ACTION: HAVE INSTALLED TEMPERATURE MEASURING DEVICES IN THE HEAT UNITS.**

16	<b>LIDO - HALO HEAT UNIT</b>	20	0	No
LOOSE SEALANT WAS NOTED IN ONE OF THE HALO HEAT UNITS.				

**CORRECTIVE ACTION: SEALANT HAS BEEN CORRECTED.**

17	<b>LIDO - HOT GALLEY</b>	21	1	No
THE FRYER WAS MISSING TWO OF THE SIDE PIECES THAT COVER THE FRYER COIL HINGE.				

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER CLEANING PROCEDURES**

18	<b>BLUE TROLLEY</b>	26	3	Yes
SEVERAL PREVIOUSLY CLEANED BOWLS WERE SOILED WITH A GREASY FOOD RESIDUE.				

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER CLEANING PROCEDURES**

CELEBRITY CRUISES – INFINITY STATEMENT OF CORRECTIVE ACTION 06/22/03

19 DECK 10 PANTRY AFT 20 0 No  
THE CUTTING BOARD USED IN THE VEGETABLE PREPARATION ROOM WAS PITTED AND SCORED.

**CORRECTIVE ACTION: HAVE REPLACED WITH A NEW CUTTING BOARD**  
(There are 100 pcs cutting boards which need to be replaced very often, like every 6 weeks about)

20 DECK 10 PANTRY AFT 33 0 No  
THE COVERINGS FOR THE HOT AND COLD PIPING AT THE HANDWASH STATION WERE LOOSE.

**CORRECTIVE ACTION: HAVE REINFORCED THE PIPING COVERS.**

21 LIDO - POTWASH 22 0 No  
THE GAUGES ON THE POTWASH WERE NOT ACCURATE WITH THE ACTUAL TEMPERATURE INSIDE THE MACHINE.

**CORRECTIVE ACTION: GAUGES HAVE BEEN READJUSTED.**

22 BUFFET LINE 28 0 No  
PLATE AND BOWLS ON THE BUFFET LINE WERE NOT STORED INVERTED.

**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER PROCEDURES**

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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23	BURGER STATION	38	0	No	THE DISHWASHER WAS MARKED "OUT OF ORDER".
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**CORRECTIVE ACTION: HAVE PLACED "NOT IN USE" LABEL.**

24	PRODUCTION & BUNKER WATER	06	0	No	THE CURRENT CHART IS NOT ACCURATE FOR THE PRODUCTION/BUNKER HALOGEN ANALYZER/CHART RECORDER. THE SCALE IS SET FOR 0-10 WHILE THE CHART IS FOR 0-5.
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**CORRECTIVE ACTION: CHARTS HAVE BEEN REPLACED BY THE PROPER ONES: CALIBRATION 0-5 CHARTS: 0-5.**

25	ROOM SERVICE PANTRY	28	0	No	COFFEE CARAFES WERE NOT STORED INVERTED.
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**CORRECTIVE ACTION: HAVE RETRAINED CREW ON PROPER PROCEDURES**

26	POOLS	09	3	Yes	THE HALOGEN LEVEL FOR THE POOL TESTED 5.0 PPM. THERE WERE NO SWIMMERS IN THE POOL AT THE TIME.
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**CORRECTIVE ACTION: CORRECTED**  
*Note: Tech Smith Cameron from Canada calibrate and maintain the system. Visits have been arranged by the CCI office for all systems.*

27	SPA	09	3	Yes	THE HALOGEN LEVEL FOR THE SPAS TESTED 2.74 AND 2.45 PPM. THERE WERE NO BATHERS AT THE TIME.
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**CORRECTIVE ACTION: CORRECTED**  
*Note: Tech Smith Cameron from Canada calibrate and maintain the system.*

28	LIDO - HOT GALLEY	21	1	No	Not corrected RIPPLING SEALANT WAS NOTED ON THE SOUP KETTLES.
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .